

*“Pleasure without Champagne  
is purely artificial”*

*~ Oscar Wilde*



Our wines are supplied by Berkmann Wine Cellars.

Vintages subject to availability. An alternative vintage may be offered at the existing price.

Wines may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

Fox & Hounds  
Funtington

*Wines*



## WINE SELECTION

We have worked very closely with our wine supplier, to create a wine list that complements our menu and offers a broad range of countries, grapes and styles and above all great value.

Like us, Berkmann Wine Cellars is a family owned and run company, that is totally independent. Together we are proud to work with some of the worlds best, small independent wine producers, to offer you this fine wine selection.



Drappier is considered one of the finest boutique Champagne producers in the world; this is because their wine cellars are among the oldest and most extensive in Europe. Interestingly they were the only cellars that weren't damaged during both world wars or the fires that raced through the area in the 1950's.

Today, Drappier owns fifty-five hectares of vineyard around the town of Urville, with another fifty hectares under contract in the Cote des Bar, Montagne de Reims, and Cote des Blancs. Although Pinot Noir accounts for the majority of wine produced, the style is not heavy. There is a vivacity and lightness of touch here that demonstrates great skill, since these Champagnes have plenty of concentration and substance.

*Please do not hesitate to ask a member of staff if you would like and advice on choosing a wine.*

## WHITE GRAPE VARIETIES

**CHENIN BLANC** A classic grape variety from the Loire where it exhibits floral & honeyed aromas, apple and quince flavours & zippy acidity. Think Vouvray. From the New World it can be quite 'pear dropy', becoming more peachy in some of the fuller wines, sometimes a hint of fruit salad. It's the most widely planted South African white varietal, they call it 'Steen'.

**SAUVIGNON BLANC** Sauvignon Blanc's greatest attribute is its fabulous array of aromatic qualities, which vary according to growing location and its treatment in the cellar. From the Loire Valley the style is reminiscent of cut-grass, gooseberry, flint & nettles. In the New World, particularly New Zealand it produces a stunning array of pungently assertive characters, from the green grass, green bean, tinned pea & asparagus flavours to the more tropical, ripe spectrum of grapefruit, guava, passion fruit & mango.

**CHARDONNAY** The most popular of all white grape varieties! As the grape of white Burgundy it produces a variety of flavours, from minerally unoaked Chablis, to complex, nutty dry whites of Meursault, Chassagne & Puligny. In the New World, and warmer climes of Europe it produces opulently & exotically flavoured whites. Chardonnay varies from the melon, apple & grapefruit cool climate styles to more tropical fruit styles with flavours of peach, mango lime & pineapple. With oak aging, you get a buttery roundness as well as smoky, toasty, and nutty features. Interestingly, where you get Pinot Noir successfully planted you also tend to get Chardonnay!

**VIOGNIER** The hottest of the Rhone Valley trio, which includes Marsanne & Roussanne. From the small appellation of Condrieu, considered to produce some of the greatest whites, it is aromatic, powerful, with its hallmark blossom scents & apricot and peach-like flavours. In the New World you get apricot & peach and can become exotic and spicy with plenty of body. It is planted throughout the New World, in particular Argentina.

## RED GRAPE VARIETIES

**MERLOT** For long considered the junior partner in the great Bordeaux duo of grape varieties, it has more recently almost achieved 'cult status' thanks to certain Merlot based Pomerols & St Emilion in Bordeaux, as well as its lusciously plummy styles from California & Chile. It's soft textured producing plummy fruit, and almost fruit cake flavours & mellow tannins. From the cooler climates you might get a little grass & bell pepper as it develops blackcurrant, blackberry, blueberry chocolate & spice characteristics when fully ripe.

**PINOTAGE** Pinotage is South Africa's very own grape variety, a cross between Pinot Noir & Cinsault. However watch out Pinot Noir lovers, just because it is made with Pinot Noir doesn't mean it tastes the same. And it is now being planted in numerous other countries in the New World. Pinotage offers juicy raspberry to blueberry fruit flavours. Rich plummy with spiced chocolate & tobacco. Often those from South Africa will exhibit a certain 'rubber' or slightly 'burnt rubber' characteristic.

**MALBEC** Responsible for the so-called 'black wine of Cahors' in South-west France, Malbec is also a minor partner among the five main red varieties that make up the Bordeaux blend. In France it can be harsh & rustically tannic. However it is the red grape par excellence in Argentina, where it makes a softer, juicier style of red, with raspberry, mulberry blackberry allied to tar & game-like undertones. We are also seeing Malbec in Chile, Australia & California.

**PINOT NOIR** Widely considered to produce some of the finest wines in the world!! Pinot Noir is the red grape of Burgundy. Other great Pinot regions include the Willamette Valley of Oregon, the Caneros, Central Coast & Russian river of California. Walker Bay in South Africa. Tasmania & Yarra Valley in Australia, Central Otago, Martinborough & Marlborough in New Zealand & Champagne. It's a very difficult variety to cultivate & is susceptible to numerous viticultural hazards. Perhaps this is why many wine makers consider it the 'holy grail', and want to make it. Remember it is brick red in colour, a good indicator in 'blind tastings'. It produces red fruit aromas of cherries, raspberries & strawberries. It then can produce those 'barn yard' characteristics. Vanilla clove, licorice, mushroom, tobacco, sometimes 'sweaty' leather.

## WHITE WINES

	125ML	175ML	500ML CARAFE	BOTTLE
5. <b>PIENO SUD BIANCO</b> <i>Italy</i> Intriguing blend of Sicilian varieties, with crisp pear and red apple fruit.	4.00	4.80	14.75	19.95
6. <b>UGNI BLANC/COLOMBARD, MON ROC</b> <i>Languedoc-Roussillon, France</i> Aromas of white fruits (peach, citrus, grapefruit) and a hint of peony lead to a crisp, fruity palate that is both easy-drinking and refreshing.	4.20	5.00	15.50	20.95
7. <b>SAUVIGNON BLANC, ETNIA</b> <i>Chile</i> Gooseberry, elderflower, refreshing medium bodied palette and a citrusy finish.	4.70	5.50	17.00	24.00
8. <b>CHARDONNAY / GEWÜRZTRAMINER, TAMARIND GARDEN</b> <i>Chile</i> Combining the weight and ripeness of the Chardonnay with a small amount of spicier Gewurztraminer to underpin the milder aromatic flavours, of spicy cuisine.	4.90	5.85	17.75	24.00
9. <b>CHENIN BLANC/ROUSSANNE, 'FRONT ROW' BABYLON'S PEAK</b> <i>Western Cape, South Africa</i> A crisp yet generous Chenin Blanc, with tropical fruit character reined in by citrus and underlying mineral notes.	5.20	6.00	18.50	25.00
10. <b>PICPOUL DE PINET, BEAUVIGNAC</b> <i>Languedoc, France</i> Elegant aromas of citrus, pear and white flowers and a crisp, mineral palate ideally suited to sea food.	5.30	6.30	19.25	26.00
11. <b>PINOT GRIGIO, CASTEL FIRMIAN</b> <i>Italy</i> Nicely balanced Pinot Grigio, with a gentle floral aroma, good weight in the mouth.	5.50	6.50	20.00	27.00
12. <b>CHARDONNAY, DEAKIN ESTATE</b> <i>Victoria, Australia</i> Aromas of ripe pear, nectarine and apple. The palate is ripe and smooth with delicious fruit character without being over the top.	5.80	6.80	20.75	28.00
13. <b>SAUVIGNON BLANC, FEATHERDROP</b> <i>Marlborough, New Zealand</i> Gooseberry, passionfruit, grapefruit and crisp red capsicum.	6.20	7.25	22.25	29.95
14. <b>CHABLIS, DOMAINE SAINTE CLAIRE, 'ORGANIC' JM BROCARD</b> <i>Burgundy, France</i> The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.				40.00
15. <b>MONTAGNY 1ER CRU, HENRI DE VILLAMONT</b> <i>Burgundy, France</i> Richly vibrant white burgundy, offering characteristic aromas of red apple and grilled nuts, and a creamy texture on the palate cut with some citrus freshness. Lovely balance and length complete this fine expression of the Henri de Villamont style.				47.00

## RED WINES

	125ML	175ML	500ML CARAFE	BOTTLE
16. <b>PIENO SUD ROSSO</b> <i>Italy</i> A juicy, well-balanced wine with a blend of ripe red fruit and spicy characters.	4.00	4.80	14.75	19.95
17. <b>CARIGNAN/MERLOT, MON ROC</b> <i>Languedoc-Roussillon, France</i> Inviting aromas of red fruits are lifted by pepper and cinnamon. The palate is smooth and spicy, finishing on more berry fruit.	4.20	5.00	15.50	20.95
18. <b>CABERNET SAUVIGNON / MERLOT, ETNIA MANCURA</b> <i>Chile</i> Beautifully soft and fruity in the mouth with perfectly balanced fine smooth tannins.	4.70	5.50	17.00	23.00
19. <b>BARRICA 3 TEMPRANILLO, CANDIDATO</b> <i>Spain</i> Rioja-style wine with vanilla oak seasoning the lush rhubarb and strawberry fruit.	5.10	6.00	18.50	25.00
20. <b>SHIRAZ/MOURVEDRE/VIOGNIER 'FRONT ROW' BABYLON'S PEAK</b> <i>Swartland, South Africa</i> Mocha and chocolate with dark berry flavours are complimented by spicy undertones; the mouthfeel is soft elegant, with fine length on the finish.	5.30	6.30	19.25	26.00
21. <b>MALBEC, NORTON LO TENGO</b> <i>Mendoza, Argentina</i> Attractive red fruit, fresh and juicy plums. Lively flavours and mouth-watering acidity.	5.50	6.50	20.00	27.00
22. <b>SHIRAZ, DEAKIN ESTATE</b> <i>Victoria, Australia</i> Aromas of mulberry and plum, supported by hints of vanilla and coffee oak.	5.80	6.80	20.75	28.00
23. <b>CHÂTEAU DE TERREFORT-LESCALLE</b> <i>Bordeaux, France</i> A medium-bodied, approachable claret with juicy berry fruit backed up by savoury tobacco notes. Classically proportioned and elegantly balanced.	5.95	7.00	21.50	29.00
24. <b>PINOT NOIR FEATHERDROP</b> <i>Hawkes Bay, New Zealand</i> Ripe, sweet dark fruit aromas and a touch of oak.	6.95	7.95	24.50	32.95
25. <b>RIOJA RESERVA, PROMESA</b> <i>Rioja, Spain</i> Delicious velvety Rioja which, after five years maturing, is showing its sophisticated savoury side as well as rich berry fruit and subtle oak influence.				40.00
26. <b>CHÂTEAUNEUF-DU-PAPE</b> <b>DOMAINE DE BEAURENARD</b> <i>Rhône Valley, France</i> An immensely fruity nose, with spicy and balsamic notes, then great complexity on the palate: power, finesse, and an incredibly long, mineral-fresh finish.				60.95

## ROSÉ WINES

	125ML	175ML	500ML CARAFE	BOTTLE
27. <b>ROSATO, PIENO SUD</b> <i>Italy</i> A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.	4.00	4.80	14.75	19.95
28. <b>ZINFANDEL BLUSH, NINA</b> <i>Puglia, Italy</i> Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.	4.70	5.50	17.00	22.95
29. <b>PINOT GRIGIO ROSÉ, MANNARA</b> <i>Italy</i> Aromas of spring flowers and strawberries, red berry fruit on the palate and a soft finish.	5.30	6.30	19.00	26.00

## PUDDING WINES

	125ML	HALF BOTTLE
30. <b>MUSCAT DU FRONTIGNAN, CHATEAU DU STONY</b> <i>France</i> Attractive juicy grapey style with honey and marmalade notes; lush and sweet yet has nice citrus.	7.90	22.95



## SPARKLING WINE & CHAMPAGNE

125ML BOTTLE

1. **PROSECCO EXTRA DRY  
CA' DEL CONSOLE** 6.25 29.95  
*Italy*  
A classic Prosecco with aromas of white peach, pear and flowers.
2. **TINWOOD BRUT  
ENGLISH SPARKLING WINE** 49.50  
*Chichester, England*  
Chardonnay, Pinot Noir, Pinot Meunier made in the classical Champagne method. West Sussex is gaining a reputation for these. Citrus & melon fruits with a lingering honey & brioche finish.
3. **DRAPPIER PREMIER CRU,  
CHAMPAGNE DRAPPIER** 11.95 56.00  
*France*  
Elegant and fresh on the nose. Firm and intense, pear, spices, vanilla and a hint of acaicia honey. Toasty bread, long on the palate with a light hazelnut aftertaste.
4. **BRUT NATURE ROSÉ,  
CHAMPAGNE DRAPPIER** 60.95  
*France*  
A crystalline, full-flavoured dry rose, very evocative of strawberries and raspberries with a floral note of rose petals. The palate recalls red fruits and is augmented by hints of citrus fruits, mandarin orange and a small, very refined touch of white pepper.

